

FIG. 1: GAME BOARD

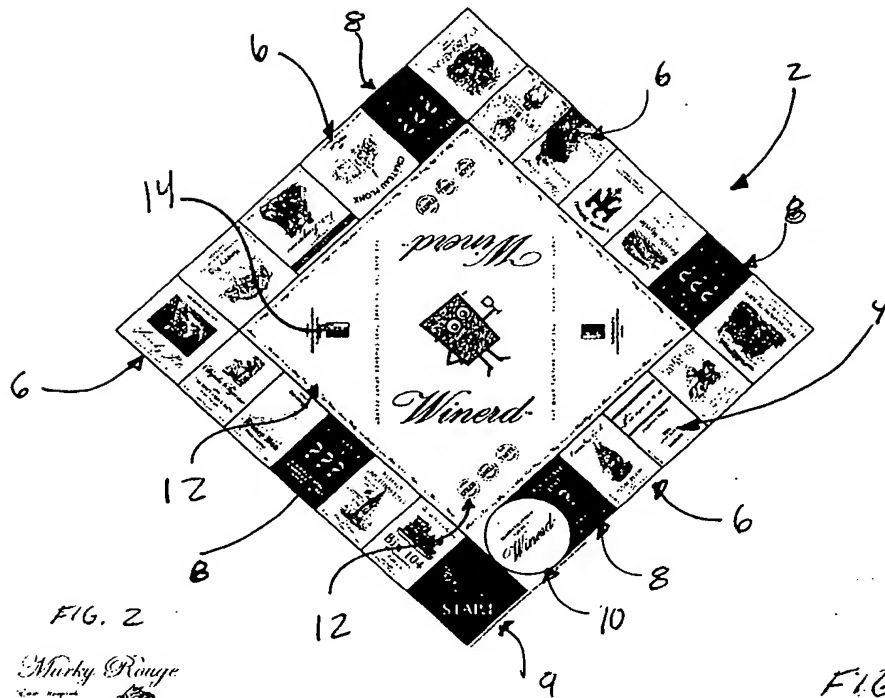


FIG. 2



FIG. 8



FIG. 4B



FIG. 5



FIG. 4A



FIG. 6




FIG. 7




Dry Color Spicy Dry Heavy Spicy

FIG. 9
BLIND TASTE TEST NOTE SHEET

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WINE INFORMATION			
? NAME OF WINE.	?	?	?
? YEAR ON BOTTLE	?	?	?
? REGION OR COUNTRY	?	?	?

WINE EVALUATION	
 <p>VIEW THE WINE AGAINST A WHITE BACKGROUND (USE WHITE PAPER OR NAPKIN).</p>	NOTE COLOR.
 <p>1. SWIRL THE WINE IN THE GLASS TO BRING OUT MORE AROMAS 2. TAKE 2 LONG, DEEP SNIFFS.</p>	NOTE VARIETY OF AROMAS. (1. Visual: pour liquid for maximum color concentration. 2. Smell: swirl and sniff for white wines. 3. Smell: swirl and sniff for red wines.)
 <p>1. TASTE A SMALL AMOUNT OF WINE WHILE DRAWING AIR INTO YOUR MOUTH 2. MOVE THE WINE ALL OVER YOUR MOUTH AND TONGUE TO COAT THE TASTE BUDS.</p>	NOTE FLAVORS AND CHARACTERISTICS YOU DETECT WHILE THE WINE IS IN YOUR MOUTH AND AGAIN AFTER YOU SWALLOW. (1. Swirl: pour liquid for maximum color concentration. 2. Smell: swirl and sniff for white wines. 3. Smell: swirl and sniff for red wines.)

www.winegame.com

FIG. 3A
QUESTION AND ANSWER
CARD

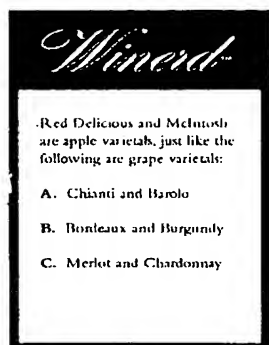


FIG. 3B
QUESTION AND ANSWER
CARD

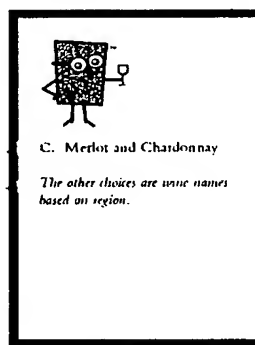


FIG. 10A
BONUS / CHALLENGE
CARD

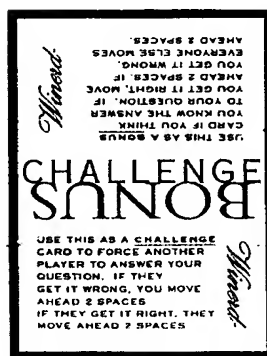


FIG. 10B
BONUS / CHALLENGE
CARD